

235.	Pad King Gai	8.95
	Sautéed chicken with fresh ginger, vegetables in Chef's sauce	
236.	Gai Ka Prow	8.95
	Sautéed chicken with fresh basil leaves and onions, chili pepper	
237.	Nua Ga prow	9.95
	Sautéed beef with fresh basil leaves and onion, chili pepper	
238.	Gai Prik King	8.95
	Chicken or pork and string beans sautéed with red curry.	
239.	Gai Lemon Grass	9.95
	Morinated beef of chicken grilled with lemon grass sauce and rice	
240.	Gai Prew Huen	9.95
	Chicken sautéed with pepper, onion, pineapple and tomato in tomato sauce	

- |      |  |      |
|------|--|------|
| 235. | Pad King Gai   | 8.95 |
|      | Sautéed chicken with fresh ginger, vegetables in Chef's sauce            |      |
| 236. | Gai Ka Prow  | 8.95 |
|      | Sautéed chicken with fresh basil leaves and onions, chili pepper         |      |
| 237. | Nua Ga prow  | 9.95 |
|      | Sautéed beef with fresh basil leaves and onion, chili pepper             |      |
| 238. | Gai Prik King  | 8.95 |
|      | Chicken or pork and string beans sautéed with red curry.                 |      |
| 239. | Gai Lemon Grass  | 9.95 |
|      | Morinated beef of chicken grilled with lemon grass sauce and rice        |      |
| 240. | Gai Prew Huen  | 9.95 |
|      | Chicken sautéed with pepper, onion, pineapple and tomato in tomato sauce |      |

241.	Fried Banana Rolls.....	4.95
	Topped with honey and sesame seed	
242.	Kao Niew Ma-Muang (Seasonal) .....	5.25
	Fresh mango with sweet sticky rice topped with coconut milk.	

- |      |  |      |
|------|--|------|
| 241. | Fried Banana Rolls.....                                      | 4.95 |
|      | Topped with honey and sesame seed                            |      |
| 242. | Kao Niew Ma-Muang (Seasonal) .....                           | 5.25 |
|      | Fresh mango with sweet sticky rice topped with coconut milk. |      |

We can alter the spice according to your taste



**Thai Lunch Special**  
\$6.25

**TL 01 Panang Gai**  
Chicken with Panang curry, coconut milk, pepper and basil.

**TL 02 Pad King (Chicken or Shrimp)**  
Stir-fried with ginger, vegetables in Thai's sauce.

- TL 10 Pad Thai (Chicken or Vegetable)**  
Famous Thai noodle sautéed with egg, scallions,  
dried bean curd, crushed peanut and bean sprouts.



eggplant,  
scallions,  
sprouts



311 South End Avenue  
Battery Park City

[www.gomeals.com/?zenchinese](http://www.gomeals.com/?zenchinese)





#### SOUP

201. **Tom Yum Koong**..... 3.50  
Spicy shrimp soup with mushroom and Thai herbs. This spicy Thai soup will satisfy your palate.
202. **Tom Yum Puk**..... 2.95  
Mixed vegetables simmered with lime leaf and lemon grass.
203. **Tom Kha Gai**..... 3.25  
Chicken, coconut milk, mushroom and Thai herbs. This is one of Thailand's most uniquely flavored and popular soup.
204. **Tom Yum Noodle**..... 3.50  
Buckwheat noodles with shrimp, mushroom and snow peas in spicy soup.

#### APPETIZERS

205. **Tod Mum (4)**..... 6.50  
Pork cake - Grounded fillet of fish mixed with red curry, shrimp bean, served with a cucumber sweet sauce and grounded peanut.
206. **Chicken Solay (4)**..... 5.95  
Grilled chicken marinated in Thai herbs and served with famous peanut sauce.
207. **Summer Roll (2)**..... 5.95  
Soy rolled roll with shrimp, meat leaf, vermicelli noodles.
208. **Shrimp Mermoid (2)**..... 3.95  
Deep fried marinated shrimp with homemade plum sauce.

#### Hot & Spicy

We can alter the spice according to your taste

#### SALAD & YUM

209. **Papaya Salad**..... 5.95  
Moss with green Thai papaya and carrot in lime juice, is the most popular salad dish of the Thai women.
210. **Yum Pla Muk**..... 7.95  
Steamed squid marinated in lime juice and mixed with chili paste, red onions and scallions.
211. **Yum Nua**..... 7.95  
Grilled sliced beef with red onions, tomatoes, lettuce and Thai herbs marinated in spicy lime juice sauce.
212. **Gai Salad**..... 6.95  
Grilled chicken with cucumber, tomato, lettuce and famous peanut dressing.
213. **Bo-Bung (4)**..... 7.95  
Grilled beef ribs with vermicelli noodles, lettuce, bean sprouts, mini leaf in Chef's dressing.

#### NOODLES

214. **Pad Thai Shrimp**..... 8.95  
Famous Thai noodles sautéed with shrimp, egg, scallions, dried bean curd, crushed peanut and bean sprouts.
- 214A. **Pad Thai Chicken**..... 7.95  
Famous Thai noodles sautéed with chicken, egg, scallions, dried bean curd, crushed peanut and bean sprouts.
- 214B. **Pad Thai Vegetable**..... 7.95  
Famous Thai noodles sautéed with vegetables, egg, scallions, dried bean curd, crushed peanut and bean sprouts.
215. **Pad See Yua**..... 7.95  
Chicken with hot rice noodles, Chinese broccoli in yellow bean sauce.
216. **Kee Mao Gai**..... 7.95  
Chicken with sautéed Thai noodles, fresh basil, onions, tomatoes and chili.
217. **Mee Siam**..... 7.95  
Buckwheat noodles in Thai curry sauce with chicken, shrimp, bean, broccoli and pickled mustard green.
218. **Summer Thai Spaghetti (Cold)**..... 6.95  
Wakame, cucumber, tomato, spinach, papaya, basil, buckwheat noodles in olive oil with soy seasoning.

#### ENTREES CURRY

219. **Gang Panang Gai**..... 9.95  
Chicken in coconut milk, basil, pepper and Panang curry.
220. **Gang Kyo Wan**..... 9.95  
Chicken in coconut milk, green curry, bamboo shoots, eggplant, basil and papaya.
221. **Goong Malay**..... 12.95  
Shrimp, pineapple with red curry, papaya and basil. This dish is popular with people who enjoy pineapple flavor.
222. **Gang Tofu Panang**..... 7.95  
Tofu, papaya, basil with homemade Panang sauce.
223. **Gang Puk**..... 7.95  
Mixed vegetable with red curry.
224. **Green Curry Seafood**..... 14.95  
Shrimp, squid and scallops with shrimp beans, bamboo shoots, eggplant, basil and papaya.
225. **Fillet Fish Panang**..... 15.95  
Fillets of sole topped with papaya, basil in Panang curry.
226. **Red Curry Chicken**..... 9.95  
Chicken with potato, onion, coconut milk and red curry.
227. **Gang Masaman (Chicken or Beef)**..... 9.95  
Massaman curry with coconut milk, potato, onion and peanuts.

#### SEAFOOD

228. **Goong Ga Tiem**..... 12.95  
Sautéed shrimp with garlic and pepper over lettuce, tomatoes and cucumber.
229. **Goong Ga Prow**..... 12.95  
Sautéed shrimp with fresh basil, onions and chili papaya.
230. **Song Sa Hol**..... 13.95  
Shrimp and squid, mixed vegetables in spicy chili sauce.
231. **Pla Lard Prik**..... 16.95  
Deep fried whole fish (red snapper or sea bream) with fresh chili in a garlic sauce.
232. **Goong Lemongrass**..... 12.95  
Sautéed shrimp with red pepper and lemongrass.
233. **Fillet Fillet in Chili Sauce**..... 15.95  
Fillet of sole topped with papaya, onion, basil in chili sauce.
234. **Bangkok Seafood**..... 16.95  
Shrimp, squid, scallops sautéed with vegetables, ginger, onion, noodles in hot house.







## Game 7 95

Fetal Membrane  
Summer Season  
Sharp Membrane



Fort Yuma County

Tom Kha Ga



Gull Shrike

This curries differ from variety. It's short for time and flavors and no There are several paste. These are with its principal

Ging for being name for Curry is Green Curry (it's hot and uses green Red Curry (it's milder), Jungle G

Jungle Curry (it's cury made with shoots and just comes to hand)

Masaman also originates from with Malaysia and it's for the milk.

It is rich but mild some peanuts.

For a [?] curry [?]

Perng curry


1.25  
 1.25  
 1.25  
 1.25  
 1.50  
 1.75  
 Chai  
 Baked  
 Deep-fried


That food is usually eaten with a fork and spoon, but fingers are also acceptable if the food best handled that way.




Song Sa Hsi

That food is usually eaten with a fork and spoon, but fingers are also acceptable if the food isn't handled that way.

  
Song Sa Hui

  
Ho Luc Thi

  
Giong Letongzai



Orange Malt



Chang Mai Sze

Pad King Chicken

Ga Nhat Chicken

Ga Cachem Noi

Time (mugwort): shoots of these tough leaves give a lemonlime flavor. In island, the best of the knobbly green fruit is used.

## 20 Hot & Spicy

Pha Cha  
furn Boiled  
Tod Deep-fried  
Khao Rice

**Kaffir lime** (lrai-grood): Shreds of these toothy leaves give a lemonlime flavor in Thailand; the zest of the knobbly green fruit is also used.



## 特价午餐

ALL DINERS \$1.00 - 2.00 PER DAY  
**\$5.95**  
 ALL DINERS INCLUDE  
 WHITE OR BROWN RICE  
 A SPRIG ROLL AND  
 FRESH VEGETABLES

## 炒饭

鸡肉炒饭	301
牛肉炒饭	302
猪肉炒饭	303
虾仁炒饭	304
咖喱炒饭	305
扬州炒饭	306
素菜炒饭	307
海鲜炒饭	309

## 汤面

各式汤面	321
红烧汤面	325
鳊鱼汤面	326
海鲜汤面	327
馄饨汤面	328
榨菜汤面	329
火腿虾仁汤	330
扬州虾仁汤	331
鱼丸汤面	332

**ZEN**  
 Chinese Cuisine

## Lunch Specials

左宗鸡	General Tso's Chicken	1
宫保鸡丁	Kung Pao Chicken	2
鱼香鸡	Chicken in Garlic Sauce	3
芥兰鸡	Chicken with Broccoli	4
辣子鸡	Chicken with Cashew Nuts	5
芝麻鸡	Sesame Chicken	6
湖南鸡	Hunan Chicken	7
蘑菇鸡	Chicken w. Mushrooms	8
四防肉	Double Sautéed Pork	9
鱼香肉丝	Shredded Pork in Garlic Sauce	10
芥兰牛	Beef with Broccoli	11
湖南牛	Hunan Beef	12
葱爆虾	Beef w. Scallops	13
干烧虾	Shrimp w. Chili Sauce	14
辣子虾	Shrimp w. Cashew Nuts	15
香豆虾	Shrimp w. Green Peas	16
鱼香虾	Shrimp in Garlic Sauce	17
辣双丁	Sautéed Shrimp & Chicken	18
芥兰豆腐	Sautéed Broccoli w. Bean Curd	19
罗汉斋	Vegetarian Delight	20
青椒牛	Beef w. Green Pepper	21

## Fried Rice

Chicken Fried Rice	.....	5.25
Pork Fried Rice	.....	5.25
Beef Fried Rice	.....	5.25
Shrimp Fried Rice	.....	5.25
Stir-Fried Curry Rice	.....	6.25
Young Chow Fried Rice	.....	6.25
Vegetables Fried Rice	.....	5.25
Seaford Fried Rice	.....	9.95

## Noodle Soup

Noodle Soup	.....	5.25
Your Choice of Chicken, Beef, Pork, Shrimp, or Vegetable	.....	5.25
Round Pork Noodle Soup	.....	5.25
Round Duck Noodle Soup	.....	5.25
Seaford Noodle Soup	.....	9.95
Wonton Noodle Soup	.....	5.25
Pork w. Preserved Veg. Noodle Soup	.....	5.25
Round Pork Wonton Soup	.....	6.25
Round Duck Wonton Soup	.....	6.25
Fish Ball Noodle Soup	.....	5.25

TEL: 212/432-3634

Hot and spicy



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 FAX: 212/839-0190

credit cards  
 & delivery  
 \$ 10.00 minimum

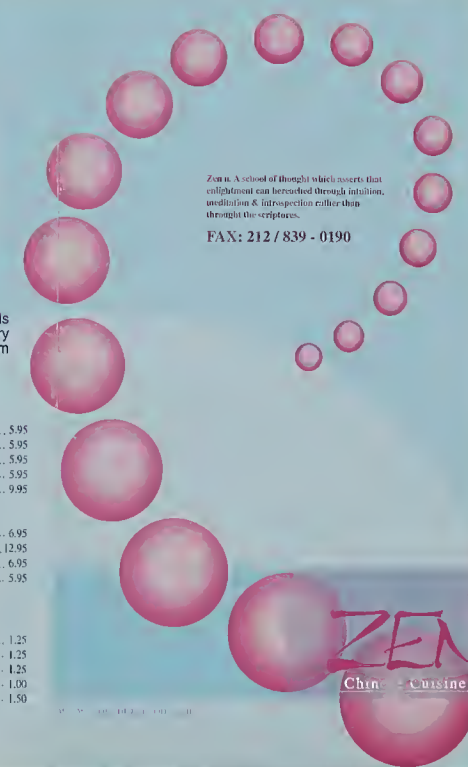
## 各式面食

汤面	348
新加坡米粉	341
台湾米粉	342
炒米粉	345
各式炒面	343
本楼汤面	343
本楼炒面	344
本楼炒粉	346
炸酱面	347

## 饮料

可口可乐	D01
杨桃可乐	D02
雪碧	D03
冰茶	D04
矿泉水	D05

serving battery park city and the financial district  
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Zen is a school of thought which asserts that  
 civilization can be reached through intuition,  
 meditation & introspection rather than  
 through the scriptures.  
 FAX: 212/839-0190





本樓名菜		House Specials	
香煎鸡粒	S01	Banana Chicken	9.50
糟溜鸡	S02	Chicken in a Wine Sauce	9.50
干煸牛肉粒	S03	Dried Sautéed Shredded Beef	10.50
双冬肉	S04	Mandarin Pork	9.50
支干鸡	S31	Ts Chien Chicken	9.50
菠萝肉片	S05	Lotus Root w. Pork	9.50
XO炒蟹	S09	Calamari in X.O. Sauce	9.50
椒盐鲜鱿	S10	Salt & Pepper Calamari	9.50
椒盐丁	S30	Chicken & Shrimp in Peking Sauce	10.50
黑椒牛仔骨	S11	Vent Chops in Black Pepper Sauce	11.95
辣蟹炆味	S12	Szechwan Royal Beef & Chicken	14.95
干月升	S13	Sizzling Beef & Scallops	12.95
椒盐大虾	S22	Salt & Pepper Jumbo Shrimp	12.95
菜干贝豆腐	S16	Steamed Scallops on Bean Curd	12.95
陈皮双拼	S18	Tangerine Shrimp & Scallops	13.95
三丝大虾	S20	Rainbow Shrimp	12.95
飘香肉排	S17	Shrimp & Scallops in Garlic Sauce	12.95
蜜露海蜆	S22	Nepitune's Nest	13.95
香酥鱼片	S23	Crispy Fried Fish Fillet	11.95
翡翠鱼球	S24	Sautéed Fillet of Fish w. Veg.	11.95
脆皮鸭	S36	Brined Duck w. Vegetables	12.95
北京鸭	S35	Peking Duck	29.95
芦笋	S41	Asparagus - cooked to order	S.P.
鳕鱼	S26	Flounder - cooked to order	S.P.
石斑	S27	Sea Bass - cooked to order	S.P.
龙虾	S29	Lobster - cooked to order	S.P.

蔬菜		Vegetables	
罗汉斋	801	Buddha's Delight	6.95
冬菇芥兰	815	Chinese Broccoli w. Mushroom	8.95
木须肉蔬菜	802	Moo Shoo Vegetables	6.95
鲜蘑菇菜	803	Broccoli in Garlic Sauce	6.95
清炒时蔬	804	Steamed Fresh Vegetables	6.95
鱼香茄子	805	Chinese Eggplant in Garlic Sauce	6.95
红烧豆腐	807	Brined Bean Curd	7.95
家常豆腐	808	Home-Style Bean Curd	6.95
		<contains meat	6.95
蚝油芥兰	809	Chinese Broccoli in Oyster Sauce	6.95
麻婆豆腐	810	Moo Pu Tofu - contains meat	6.95
干烧四季豆	811	Sautéed Spring Beans	6.95
清炒菠菜	812	Sautéed Spinach	6.95
清炒雪豆	817	Sautéed Snow Peas	6.95

# 汤、点心 Soup & Dim Sum

海鲜汤 100 Seafood Soup	1.25
馄饨汤 103 Wonton Soup	1.50
素菜汤 105 Vegetable Soup	1.50
酸辣汤 104 Hot & Sour Soup	1.50
鸡茸菜汤 102 Chicken Velvet Corn Soup	1.50
西湖牛肉羹 101 West Lake Beef Soup	2.95
冬瓜汤 107 Winter Melon Soup	1.50
豆腐汤 108 Bean Curd Soup	2.50
三鲜水饺 030 Three Delicacies Dumplings	4.95
素菜水饺 028 Vegetarian Dumplings	3.95
荠菜水饺 027 Steamed Dumplings	3.95
虾仁水饺 025 Shrimp Dumplings	4.95
锅贴 026 Fried Dumplings	3.95
红油抄手 031 Spicy Dumplings	2.95
烧卖 024 Xiu Mai	3.95

小菜		Appetizers	
炸鸡翅	010	Fried Chicken Wings	3.95
蝴蝶虾	003	Butterfly Shrimp (4)	8.95
排骨	004	BBQ Spare Ribs (6)	6.95
芝麻凉面	015	Cold Sesame Noodles	3.95
牛肉串	002	Beef Saaiy (2)	3.95
春卷	021	Egg Roll	1.25
上海春卷	023	Shanghai Spring Roll	1.25
蔬菜卷	022	Vegetable Roll (3)	3.95
豆豉排骨	007	Short Ribs in Black Bean Sauce	6.95
炸鱿鱼	005	Crispy Fried Squid	6.95
凤尾虾	012	Fantail Shrimp (2)	3.95
叉烧	008	Roast Pork	5.95
炸豆腐	011	Crispy Bean Curd	5.95
大鸭	013	Roast Duck	7.95

**ZEN**  
 TEL: 212/432-3634  
 hot and spicy

鸡		Chicken	
左宗鸡	701	General Tso's Chicken	9.95
芝麻鸡	702	Sesame Chicken	9.95
鱼香鸡	703	Chicken in Garlic Sauce	7.95
甜酸鸡	705	Sweet & Sour Chicken	7.95
菠萝鸡	706	Chicken w. Cashew	7.95
宫保鸡	704	Kung Pao Chicken	7.95
柠檬鸡	707	Chicken in Lemon Sauce	7.95
芥兰鸡	708	Chicken w. Broccoli	7.95
水浸鸡	709	Steamed Chicken w. Vegetables	7.95
湖南鸡	710	Hunan Chicken	8.95
豉汁鸡	711	Chicken in Black Bean Sauce	8.95
XO鸡	712	Chicken w. Veg. in XO Sauce	8.95
凤梨鸡	713	Sautéed Chicken w. Pineapples	8.95

牛肉		Beef	
芥兰牛	401	Beef w. Broccoli	8.95
陈皮牛	402	Tangerine Beef	10.95
茄豆牛	403	Beef w. Snow Peas	8.95
青椒牛	404	Pepper Steak	8.95
沙茶牛	405	Shu Cha Beef	8.95
葱爆牛	406	Beef w. Scallions	8.95
鲜菇牛	407	Beef w. Fresh Mushrooms	8.95
XO蒜牛	408	Beef w. Vegetables in XO Sauce	8.95
芝麻牛	409	Sesame Beef	10.95
湖南牛	410	Hunan Beef	8.95

海鲜		Seafood	
虾爬子	501	Shrimp in Lobster Sauce	11.95
芝麻虾	502	Sesame Jumbo Shrimp	11.95
鱼香大虾	503	Jumbo Shrimp in Garlic Sauce	11.95
糖醋大虾	505	Jumbo Shrimp w. Cashew Nuts	11.95
本楼大虾	506	Zen's Spicy Shrimp	11.95
豆豉大虾	507	Jumbo Shrimp w. Black Bean Sauce	11.95
蔬菜干贝	508	Sautéed Scallop w. Vegetables	11.95
干烧大虾	504	Jumbo Shrimp in Chili Sauce	11.95
芥兰虾	509	Shrimp w. Broccoli	11.95
莲藕大虾	510	Lotus Roots w. Shrimp	11.95

猪肉		Pork	
木须肉	601	Moo Shu Pork	7.95
回锅肉	602	Twice Cooked Pork	7.95
甜酸肉	603	Sweet & Sour Pork	7.95
鱼香肉排	604	Pork in Garlic Sauce	7.95
京酱肉排	606	Pork Chop Peking Style	8.95
椒盐排骨	609	Salt & Pepper Pork Chop	8.95
糖醋肉排	610	Shredded Pork in Bean Sauce	7.95
炸菜肉	607	Shredded Pork w. Szechwan Cabbage	7.95



BEVERAGES

	9oz.	16oz.
Cranberry Ice Tea	1.75	2.75
Apple Ice Tea	1.75	2.75
Pineapple Ice Tea	1.75	2.75
Green Ice Tea	1.75	2.75
Regular Ice Tea	1.25	1.75
Fresh Squeezed Orange Juice	2.25	4.00
Fresh Squeezed Carrot Juice	2.25	4.00
Fresh Squeezed Vegetable Juice	2.50	4.25
Rice & Peanut Milk Shake	1.75	2.75
Soy Bean Milk	1.75	2.75
Mineral Water	small	large
Fiji		5.00
San Pellegrino	2.50	5.00
Soda(aw)	1.50	
Jasmine Tea	1.25	
Chamomile Tea(Coffee-free) <i>Nine!</i>	1.25	
Organic Herbal Tea(Cascade Mint)	1.50	
Organic Green Tea	1.50	
Organic Earl Grey Tea	1.50	

Fresh Brewed Coffee	1.50
Espresso	2.50
Cappuccino	3.00

<b>Herbal Tonic</b> <i>Meat</i>	
<i>(Based on Traditional Chinese Medicine)</i>	
Depth Recharger (mixed berry)	4.00
<i>(American ginseng, Astoria carillon cherry, sweet tea vine, etc.) refreshing energy</i>	
Virtual Buddha (peach)	4.00
<i>(Asian ginseng, wild, tea vine, Epimedium, etc.) awakening creativity</i>	
Mind over Muddle (raspberry)	4.00
<i>(Ginkgo leaf, eleuthero, schizandra berries, ginseng, etc.) memory sharpening</i>	

DESSERTS

Banana Pie <i>Vegan</i>	3.75
<i>With Soy Yogurt &amp; Shredded Almond</i>	
Pear Pie <i>Vegan</i>	3.75
<i>Honeydew Sweetened Pear with Blueberry Topping</i>	
Tofu Honey Pie	4.25
<i>Tofu with Cream Cheese &amp; Blueberry Topping</i>	
Key Lime Pie	4.25
Tofu Almond Pie with Apricot Glaze <i>Vegan</i>	4.50
Peanut Butter Mousse Cake <i>Meat Vegan</i>	4.50



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禅味

ZEN PALATE



SOUPS	
Spinach Wonton Soup	3.25
Miso Soup	2.95
Hot & Sour Vegetable Soup	2.95
Soup du Jour	3.25

SALADS	
House Salad <i>New</i>	4.95
Thai Chopped Salad <i>New! Also</i>	4.95
Grilled Sesame Tofu Salad <i>New!</i>	5.25
Symphony Salad <i>New!</i>	5.50

STARTERS	
Taro Spring Rolls (2)	2.25
Basil Peanut Moo Shu Rolls (2)	2.75
Sesame Seaweed Chips <i>New!</i>	3.25
Sweet Yam Fries	3.00
Steamed Vegetable Buns (3)	3.30
Scallion Pancake	4.50
Steamed Vegetable Dumplings (6)	4.50
Pan-Fried Vegetable Dumplings (6)	4.50
Grilled Portobello Mushroom Burger w/ Yam Fries <i>New!</i>	6.75
Zen Soy Burger (Sunflower Seeds, Kale, Brown & Red Rice, etc.) w/ Mixed Salad	6.95
Avocado & Soy Turkey Sandwich w/ Yam Fries <i>New!</i>	5.75
Stir-Fried Brown & Red Rice w/ Minced Vegetables & Soy Hams	6.95
Steamed Brown & Red Rice	1.50
Edamame with Anise <i>New!</i>	3.25

PASTA	
Spinach Linguine w/ Sesame Peanut Dressing	4.50
Stir-Fried Soba Noodle w/ Soy Turkey & Vegetables <i>New!</i>	7.95
Curry Rice Noodle Soup w/ Vegetables	6.50
Curry Noodle Soup w/ Vegetables	6.50
Stir-Fried Spinach Linguine w/ Vegetables	7.25
Stir-Fried Rice Noodle w/ Vegetables	7.25
Tang Mein	6.95
(Noodle Soup vs. Deluxe Assorted Vegetables)	
Dumpling Soup w/ Vegetables	6.50
Stir-Fried Rice Fettuccini	7.50

PRIX-FIXE	
1. SHREDDED HEAVEN	8.95
Chives, Bean Sprouts, Three Kinds of Shredded Soy, Wheat Gluten (Taro Spring Rolls, Brown & Red Rice)	

2. SWEET & SOUR SENSATION	8.25
Battered Soy Protein in Sweet & Sour Sauce on Bed of Steamed Broccoli (Taro Spring Rolls, Brown & Red Rice)	

3. POLYNESIAN DELIGHT	8.95
Puffed Peanuts, Chunks of Pineapple, Soy Protein with Sweet & Sour Sauce (Taro Spring Rolls, Brown & Red Rice)	

4. TASTE OF MALAY <i>New!</i>	9.95
Layers of Soy Cakes Wrapped in a Thin Sheet of Seaweed, Lightly Fried with Fery Thai Dipping Sauce (Basil Peanut Rolls, Brown & Red Rice)	

5. FIELD OF PASSION <i>New!</i>	9.25
Smoked Wheat Gluten, String Beans, Red Onions & Chives in Garlic Sauce (Taro Spring Rolls, Brown & Red Rice)	

6. SHREDDED MELODY	8.25
Shredded Soy Gluten Sautéed with Celery, Carrots, Zucchini & Pine Nuts in Spicy Sweet Sauce (Taro Spring Rolls, Brown & Red Rice)	

7. FELICITY MUSHROOMS <i>New!</i>	9.75
Fresh Shiitake & Button Mushrooms Sautéed with Basil, Bamboo Shoots & Carrots (Basil Peanut Rolls, Brown & Red Rice)	

8. CURRY SUPREME	8.25
Tender Soy Protein with Potatoes & Carrots in Mild Curry Sauce (Taro Spring Rolls, Brown & Red Rice)	

9. STEAMED ASSORTED VEGETABLES	8.25
(Basil Peanut Rolls, Brown & Red Rice)	

10. ROSE PETALS	8.50
Home Made Soy Crepes with Wallberry Seeds & Garden Vegetables in Sweet Rice Ginger Sauce (Taro Spring Rolls, Brown & Red Rice)	

11. SHEPHERD'S PIE CROQUETTES	9.25
Mashed Potatoes Croquettes Stuffed with Minced Vegetables With Plum Tomato Sauce (Basil Peanut Rolls, Mixed Salads)	

12. EGGPLANT IN GARLIC SAUCE	8.25
Eggplant and Shanghai Bok Choy in Spicy Garlic Sauce (Taro Spring Rolls, Brown & Red Rice)	

13. TOFU DELIGHT	8.25
Zucchini, Tomatoes, Soft Tofu in Black Bean Sauce (Taro Spring Rolls, Brown & Red Rice)	

14. MOO SHU MEXICAN STYLE	8.95
Kidney Beans, Soy Gluten Served in Spinach Crepes With Guacamole Sauce, Carrot Peanut Cole Slaw (Cous-Cous, Taro Spring Rolls)	

15. SESAME MEDALLIONS	8.50
Thinly Sliced Wheat Gluten in Asian Barbecue Sauce Garnished with Steamed Broccoli (Taro Spring Rolls, Brown & Red Rice)	

16. KALE & SEAWEED SALAD	8.50
Served with Tofu (Basil Peanut Rolls, Brown & Red Rice)	

17. MINI VEGI-LOAF	8.95
Tofu, Cheddar & Cilantro Croquettes, Served over Spaghetti in Tomato Sauce (Taro Spring Rolls, Steamed Broccoli)	

18. SAUTEED ARTICHOKE WITH BASIL	8.50
Artichoke, Tomato and Soy Protein in Black Bean Sauce, Seasoned with Basil (Taro Spring Rolls, Brown & Red Rice)	



Delivery . Carry Out . Catering / Party

SOUP

S1	Hot & Sour Vegetable Soup	2.00
S2	Wonton soup	2.00
S3	Thai Soup	2.00
S4	Miso Soup	2.00
S5	Soup Du Jour	2.50

TASTY MORSEL

T1	Summer Roll (2)	2.35
T2	Autumn Roll (4)	4.50
T3	Spring Roll (4)	3.75
T4	Steamed Vegetable Bun (2)	2.75
T5	Scatter Pancakes	4.00
T6	Steamed Season Vegetable Dumplings (8)	4.25
T7	Pan Fried Season Vegetable Dumplings (8)	4.25
T8	Sprink Linguine with Sesame Dressing	4.25
T9	Grilled Marinated Vegetarian Duck	5.90
T10	Zenith Roll	4.90
T11	Veg Sandwich	4.00
T12	Veg burger with Side Vegetable	4.50
T13	Broccoli in Garlic Sauce	5.00
T14	String Beans in Garlic Sauce	5.00
T15	Sautéed Asparagus	6.00
T16	Veg Hand Roll	6.00
T17	Vegetarian Chicken Salad	6.00
T18	Vegetarian Beef Salad	6.00

Noodle, Noodle Soup & Rice

N1	Sprink Linguine with Vegetables	5.25
N2	Thin Rice Noodle with Vegetables	5.25
N3	Thin Rice Noodle with Curry Sauce	5.25
N4	Wonton Vegetable Noodle Soup	5.50
N5	Stir Fried Brown Rice with Vegetables	5.25
N6	Vegetable Noodle Soup	5.25
N7	Rice Noodle Soup with Vegetables	5.25
N8	Curry Noodle Soup	5.25
N9	Curry Rice Noodle Soup with Vegetables	5.50
N10	Zenith Noodle Soup	5.75
N11	Veg Duck Noodle Sou	5.75
N12	Miso Vegetable Noodle Soup	5.50
N13	Dumpling Soup with Spinach	5.75

BEVERAGES

B1	Fresh Squeezed Orange Juice	2.50
B2	Fresh Squeezed Carrot Juice	2.50
B3	Fresh Squeezed Vegetable Juice	2.50
B4	Cranberry Juice	2.50
B5	Apple Juice	2.50
B6	Pineapple Juice	2.50
B7	Panna	4.00
B8	San Pallegrino	4.00
B9	Espresso	2.00
B10	Cappuccino	2.50
B11	Fresh Brewed Coffee	1.25
B12	Decaf Brewed Coffee	1.25
B13	Tea (Green, Jasmine, Oolong)	1.25
B14	Himal Tea (Piper Mint, Chumomle)	1.25
B15	Cranberry Ice Tea	2.50
B16	Apple Ice Tea	2.50
B17	Pineapple Ice Tea	2.50
B18	Soda	1.25
B19	Dessert (Non-dairy)	3.00
	Saint Honore Gâteau Cake	Ambrosia Chocolate Cake
	Chocolate Yaffle Cake	Banana Coconut Cake
	Pecan Pie	Peach-Strawberry Pie

Zenith

Vegetarian Cuisine

888 Eighth Ave. (Corner 52th St)  
NY, N.Y 10019  
Tel: 212-262-8000

Web Site: <http://www.nydelivery.com/zenith.html>



For Dine in Prices Slightly Higher



Zagat Survey  
1998

"Best of its kind" is the verdict  
on this affordable "Soothing"  
Midtown Asian-Vegetarian

\* More description of each dish on the backside



Pre-Fixed (include Brown Rice / Spring Roll)

1. Zenith Salad 6.00  
Spinach mushroom, red pepper, bean sprout, and carrot with a light Zenith house dressing



8. Vegetarian Cold Cuts 6.00  
A medley of plant-based meats, mushrooms, and bean paste pills



11. Succulent Paradise 8.95  
Soybean gluten marinated in a tasty barbecue sauce and served with steamed broccoli



16. Vegetarian Duck 6.95  
Grilled vegetarian duck marinated in soybean and honey



2. Glorious Sensation 6.45  
Crispy soybean protein in sweet and sour sauce, served with broccoli



7. Bean sprout Medley 6.00  
Steamed vegetable bean sprouts with a garlicky sauce of bean sprouts



12. Crocus Egnardos 6.95  
Chef's specialty spinach wrapped in soybean crisp and served with a mild Zenith sauce



17. Fisherman's Catch 7.95  
Layers of bean sprouts with mushrooms, served with vegetable in red spicy sauce



3. Enchanting Bed 6.00  
Steamed cabbage leaves stuffed with vegetarian squid and black mushrooms



6. Steamed Vegetables 6.00  
A beautiful bouquet of freshly steamed seasonal vegetables



13. Harmonious Delight 6.45  
Bean sprouts steamed with zucchini and tomatoes and served with a black bean sauce



18. Wondrous Pumpkin 6.45  
Steamed Tofu, pumpkin, spinach, red bell pepper, onion, soybean and bean



4. Fireworks Squid 6.00  
Vegetarian squid with sweet onion, peas, red bell pepper, and broccoli sautéed in a red chili pepper sauce



9. Curry Maharaja 6.45  
Soybean gluten prepared with carrots and potatoes in a mild curry sauce



14. Sautéed Artichokes 6.45  
Artichokes, tomatoes and soybean gluten sautéed with fresh basil and a touch of black beans



19. Seaweed Jicama Salad 6.00  
Sautéed seaweed with little ginger and fresh jicama with Zenith Dressing



5. Eggplant Trails 6.45  
Steamed eggplant topped with a light spicy black bean sauce and garnished with bean and red bell pepper



10. Vegetarian Burrito 6.95  
Rice and Veggies, Vegetarian Chicken And Vegetables Wrapped with Spinach Cripes



15. Purple Moon 6.45  
Eggplant chips fried and served with a delicious bean and black bean sauce



20. Moo-Shu Fantasia 6.45  
Sautéed cabbage, carrot, green onions, & soybean gluten, served with 2 Cripes



Vegetarian Pasta Special (Organic & Dairy Free)

P1 Tofu and Mushroom Tortellini with Shitake Mushrooms 12.00  
in a white Basil Sauce

P2 Spinach Stuffed Ravioli Topped 13.50  
with Vegetarian Shrimp in Red Sauce

P3 Mushroom Stuffed Ravioli Topped 13.50  
with Vegetarian Sausage in a White Sauce

P4 Pumpkin Stuffed Ravioli Topped 12.50  
with Variety of Vegetables and Vegetarian Ham in a Basil Sauce

P5 Fragrant Chicken 14.50  
Roasted Vegetarian Chicken Topped with Teriyaki Sauce

P6 Mushroom Infinity 14.50  
Mixed Shiitake Mushroom, Soy Protein, Red & Green Pepper, & Pine Nuts Wrapped in Lettuce

P7 Treasure Island 13.50  
A Presentation of Black Mushrooms Prepared with a Special Brown Sauce

P8 Bundles of Joy 12.50  
Zucchini, Black Mushroom, Burrito Shells, and Jicama Wrapped with Soy Protein

P9 King Crab 13.50  
Vegetarian Crab with Mashed Potato Topped with Spicy Red Sauce

P10 Green Pyramid 12.50  
A Choice of Beef or Crispy Spinach Linguine, Bean Sprouts, & Shredded Black Mushroom in a Special Brown Sauce

"You won't even miss the meat" at this affordable West Side Asian Vegetarian "New Find" where "the Food presentation is beautiful and the taste matches"



<b>Bagels:</b> large variety daily	
plain	0.75
with butter	1.00
with cream cheese	1.50
with fox, scallion, or vegetable cream cheese	2.00
with smoked salmon, cream cheese and dill	6.60
<b>Muffins:</b> fresh variety daily, fat-free, sugar-free	
<b>Assorted Danishes</b>	3.00
<b>Croissant</b>	2.00
<b>Chocolate or Almond Croissant</b>	3.00

Coffee			
Espresso	1.50	Daily Selection:	
Cappuccino	2.50	Columbian Supremo,	
Cafe Latte	2.50	French Roast,	
Cafe au Lait	2.00	Decaf Colombian,	
Mochachino	3.00	Vanilla Hazelnut	
Cafe Mocha	2.00	Coffee	1.00/1.50
Hot Chocolate	1.50/2.00	Black Teas	1.00/1.50
Iced Coffee	1.50/2.00	Herbal Teas	1.00/1.50

Espresso	1.50	Daily Selection:	
Cappuccino	2.50	Colombian Supremo,	
Cafe Latte	2.50	French Roast,	
Cafe au Lait	2.00	Decaf Colombian,	
Mochachino	3.00	Vanilla Hazelnut	
Cafe Mocha	2.00	Coffee	1.00/1.50
Hot Chocolate	1.50/2.00	Black Teas	1.00/1.50
Iced Coffee	1.50/2.00	Herbal Teas	1.00/1.50

**Small: 3.5 Large: 4.5**

**Flu Fighter:** apple, beet, carrot  
**Anti Virus:** pineapple, orange  
**Ginger Snap:** apple, carrot, ginger  
**Immune Booster:** carrot, celery, beet, ginger  
**Zula Deluxe:** pineapple, pear  
**Body Cleanser:** carrot, cucumber, beet  
**Caribbean Cocktail:** pineapple, watermelon, berries, lemon

**Caribbean Cocktail:** pineapple, watermelon, berries, lemon

Small: 3.5    Large: 4.5

Jamaica: mango, coconut, banana  
Margarita: pineapple, coconut, banana  
Cuba: strawberry, banana  
Zija Special: mango, banana, pear  
Puerto Rico: melon, banana, apple, mango  
Hawaiian Blast: strawberry, kiwi, banana  
Berries Feast: strawberry, blueberry, raspberry  
Mango Madness: mango, orange, pineapple, banana

We are happy to customize your drinks





Soups		Falafel		Bouley Rolls	
Ask about the daily selection		Is our specialty			
Black Bean, Split Pea, Butternut Squash, White Bean, Mushroom Barley, Curried Lentil & Sweet Potatoes	3.50/4.50	Homemade Israeli Falafel pita sandwich with lettuce, Israeli salad, and tahini	4.00	Classic Tuna Salad with shredded carrots and sprouts	6.00
Mediterranean Minestrone, Chicken Vegetable, Turkey Dumbo, Beef Chili, Clam Chowder	4.00/5.00			Curried Chicken Salad with apples, raisins and celery	6.00
Corn & Shrimp Bisque, Seafood Dumbo	5.00/6.00			Classic Egg Salad with lettuce and tomatoes	5.00
Salads		Sandwiches		Wraps	
		Our bread is baked fresh daily			
Organic Mesclun Salad with roasted pecan	4.00	Smoked Turkey with havarti, avocado, horseradish mayo	6.50	Grilled Chicken with fresh peppers, arugula	6.50
House Salad romaine lettuce, cucumber, red cabbage, pine nuts	3.50	Black Forest Ham with provolone, peppers, arugula, mayo	6.50	Avocado Spiral with avocado, lettuce, tomatoes, carrots, alfalfa sprouts, artichoke hearts	6.00
Grilled Chicken on our house salad	5.00	Roast Beef with romaine lettuce, tomatoes, horseradish mayo	6.50	Mexican Spiral with seasoned black bean paste, cheddar cheese, avocado, carrots, onions, peppers	6.00
Mediterranean Salad French feta, chic peas, corn, on Israeli salad	5.00	BBQ Chicken with provolone, tomatoes, dijon mustard	6.50	Turkey Wrap with sun-dried tomatoes spread, lettuce, peppers	6.50
Hummus Salad ground chic peas, tahini, lemon, olive oil and spices	4.00	Mozzarella fresh mozzarella, tomatoes, basil, roasted red peppers	6.50	Tuna Wrap with lettuce, tomatoes, low-fat mayo	6.50
Tuna Salad served on our organic mesclun salad	5.00	Mini Sesame Rolls with eggs or havarti, sprouts, tomato	2.50	We are happy to customize your sandwich or your wrap	
Dressing: Italian, Honey Mustard, Balsamic Vinaigrette, White Wine Vinaigrette, House Dressing		Mini Bagels with smoked Scottish salmon and cream cheese	3.00		